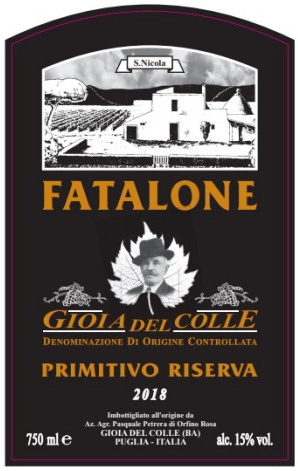

# AZ. AG. PASQUALE PETRERA 'FATALONE'

## Primitivo Riserva

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|---|---|---|---|
| REGION/ ORIGIN | Apulia<br>Gioia del Colle DOC | WINEMAKER | Pasquale Petrera |
| VINTAGE | 2022 | WINERY ESTABLISHED | Late 1800's |
| VARIETALS | 100% Primitivo | VINEYARD(S) | Organic Estate vines |
| ALCOHOL | 15.76% | AGE OF VINEYARD(S) | 30 years old |
| FERMENTATION | Stainless steel<br>Indigenous yeasts | SOIL TYPE | Karstic rocky soil<br>50/50 clay/limestone |
| AGING | 12 months | ELEVATION | 365m |
| BARREL TYPE/ YEARS IN USE | 750L Slavonic oak<br>Very old | FARMING METHODS | organic / biodynamic |
| FILTER/FINING | None | PRODUCTION | 24,000 bottles |
| TOTAL SULFUR<br>RS | 30 mg/l<br>.71 g/l | | |

*Filipo Petrera lived until the age of 98, and each morning for breakfast he had a half-liter of fresh milk and a half-liter of Primitivo*

*Azienda Agricola Petrera Pasquale* has been making wine in the Gioia del Colle region since the late 1800's. Like many wineries in the area, bottling wine came very late to the game, and 5 generations later, the first bottles of 'Fatalone' were produced in 1987. A winery with intense dedication to the earth, their organic farming practices prove to make exceptional Primitivo Gioia del Colle on many different tiers. It is not so farfetched to learn that the aging wine is accompanied by calm music, when tasting the light, yet serious wines from this house. An elegance that can only be experienced on the tongue, we find their style to compete with some of the greatest wines of Italy.

*"Who loves and respects nature, loves God and himself"*

The *2022 Primitivo Riserva* is Fatalone's flagship Primitivo that has been built to last for years to come. By law, this wine is to see 24 months aging in order to accomplish the very high standards of this region. The organic Fatalone Riserva spends its first 9 months in stainless steel in order to complete both alcoholic and malolactic fermentation, and this then aged for one year in old and large Slavonic oak barrels. At least 15 months of aging in bottle follows, resulting in a wine that is dark and intense, yet so far from being a jammy Zinfandel-like expression of Primitivo. There is massive acidity in the final bottle, which complements the black cherry, rich earth, and toasted wood notes. The wine undergoes music therapy during its time in wood to take advantage of the rhythmic air pressure gently speeding up the breathing and micro-oxygenation of the aging wine. An absolutely gorgeous Primitivo that deserves serious attention, enjoy this wine with rich meats, game, and spicy cheeses.